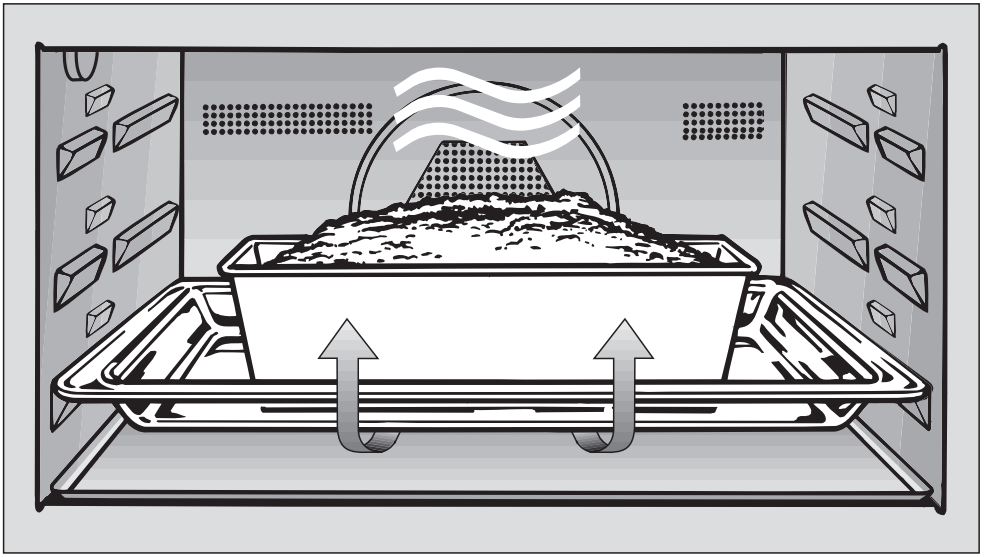
Operating and installation instructions



Microwave combination oven
H 5030 BM, H 5040 BM

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 246 110

Contents

Warning and Safety instructions 5
Caring for the environment 12
Guide to the appliance 13
Appliance overview 13
Accessories supplied 14
Description of functions 16
Functions 18
Microwave 18
Functions which do not use microwave energy 19
Fan plus 19
Grill 19
Defrost 19
Fan grill 19
Rapid heat-up 19
Functions which use microwave energy (Combination programmes) 19
Microwave+Grill 19
Microwave+Fan plus 19
Microwave+Fan grill 19
Before using for the first time 20
Setting the time of day 20
Changing the time of day 20
Cleaning and heating up for the first time 21
Suitable containers for microwave ovens 22
Material and shape 22
Testing dishes for their suitability 25
Placing the dish in the oven 25
A cover 26
Controls 27
Function selector 27
Temperature selector 27
Sensors 28
Display 28
Symbols 28
Triangle ▲ in the display 29
Operation 30
Functions which do not use microwave energy 30
Cooling fan 30

Recommended temperature 30
Changing the temperature 30
Temperature indicator light 31
Rapid heat-up 31
Pre-heating the oven. 31
Programming cooking durations 32
Automatic switch-off 32
Delaying the start with automatic switch-off 33
The end of a cooking programme 34
To check and change an entered time. 34
To delete a time entered. 34
Microwave function 35
Microwave + Fan plus 36
Microwave+Fan plus , Microwave+Fan grill 36
Microwave+Grill 37
The end of a cooking programme 37
Minute minder (egg timer). 38
To set the minute minder 38
To cancel the time set for the minute minder 38
Settings. 39
To change the "status" of a setting 40
System lock 41
Defrosting, reheating and cooking using microwave power. 42
Chart for defrosting 46
Chart for reheating food. 47
Chart for cooking food 48
Baking 49
Baking chart 52
Roasting 53
Roasting chart 56
Grilling 57
Grilling chart. 59
Defrosting without microwave power 60
Defrosting times. 60
Cleaning and care 61
Oven interior 61
Door interior and door seal 64

Contents

Appliance front 64
Accessories supplied 65
Problem solving guide 66
Optional accessories 69
After sales service 70
Electrical connection 71
Installation 72
Appliance dimensions and unit cut-out 72
Installation in a tall unit 72
Installation in a base unit 72
Front dimensions 73
Installation 73

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ The microwave combination oven is intended for domestic use only: to cook food, and in particular to defrost, reheat, cook, bake, roast and to grill. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ Never use the appliance to store or dry items which could ignite easily. Moisture evaporates. Fire hazard.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ Keep children away from the microwave combination oven at all times. It is not a toy! To avoid the risk of injury do not allow them to play with it or to play with the controls. Supervise children whilst you are using it.

▶ Older children may only use the microwave combination oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Great care should be taken to ensure that small children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vent become quite hot.

Technical safety

▶ Installation, maintenance and repairs should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable. Ensure current is not supplied to the appliance until after installation, maintenance or repair work has been carried out.

▶ Before installation, check the appliance for visible signs of damage. Do not install or attempt to use a damaged appliance. Danger of injury.

▶ Do not use the microwave function of the appliance if
– the door is warped,
– the door hinges are loose,
– holes or cracks are visible in the casing, the door, the door seal or the oven interior walls.

Operating the appliance with this type of damage will result in microwave leakage and present a hazard to the user.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a competent person if in doubt.

▶ Do not connect the appliance to the mains electricity supply by an extension lead or a multi-socket unit. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ Never open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,

– the screw-out fuse is removed (in countries where this is applicable),

– or it has been switched off at the isolator or at the wall socket and the plug has been withdrawn.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the connection cable is damaged, it must be replaced by a Miele approved service technician.

▶ This appliance may only be used in mobile installations such as ships if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

Caution. Danger of burning.
The oven interior will become very hot when operating with functions which do not use microwave power and also combination programmes which do use microwave power.

▶ Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.
Take great care not to come in contact with the upper heating / grill element when using the Grill, Fan plus, Fan grill, Microwave+Grill, Microwave+Fan grill functions as it becomes extremely hot.

▶ Plastic containers must only be used with Microwave solo. These melt at high temperatures, and if used with any other function could damage the appliance.

▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its initial temperature, changes to recipe and the shape and size of cooking container. Some foods may contain micro-organisms which are only destroyed by thorough cooking, therefore when cooking or re-heating foods, e.g. poultry, it is particularly important that food is fully cooked through (at temperatures of over 70°C for more than 10 minutes). If in doubt, select a longer cooking or reheating time.

It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

▶ Please be aware that using microwave power will shorten cooking, reheating and defrosting times considerably compared to when using functions without microwave power. Make sure that you keep to the recommended grilling times when using the Grill and Fan grill functions.
However, excessively long cooking times can lead to food drying out and burning or could even cause the food to catch fire.

– Do not use the microwave function to dry breadcrumbs, flowers, herbs, grain etc.
– Do not use any functions which use to heat and crisp up rolls or bread, or to dry flowers, herbs, grain etc.

Use the Fan plus function for this type of procedure and do not leave the oven unattended.

▶ Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.

▶ Never heat undiluted alcohol in the microwave, as this can easily ignite. If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

▶ Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

▶ If smoke occurs in the oven, to avoid fuelling any flame do not open the door. Cancel the cooking process by switching the appliance off, switch off at the socket and remove the plug. Do not open the oven door until the smoke has dispersed.

▶ Moisture in food could lead to corrosion in the oven interior and corrosion damage of the control panel, worktop or housing unit.

– Always cover food when using the Microwave (Solo) function. After food has been brought to the boil, continue cooking it at a lower setting to avoid excess steam escaping.
– If you wish to complete a cooking process using the residual heat in the oven, do not switch the appliance off. Leave the function selector at the position set and turn the temperature selector to the lowest setting.
– Cover any food which is left in the oven to be kept hot, as this will prevent it from drying out.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects left near the oven could catch fire.

▶ Do not lean or sit on an open door, or place heavy items on it. This could damage the appliance. The door can support a maximum load of 8 kg.

▶ Do not use full power to warm empty dishes or to dry out herbs. Do not use the appliance without food, or if it is incorrectly loaded.

▶ Do not use the microwave function to heat up cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy. These pads can ignite when heated even after they have been removed from the appliance.

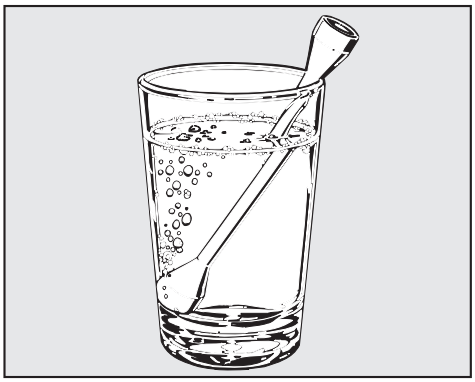
▶ Exercise caution when cooking or reheating food with a high sugar content, e.g. Christmas pudding. If heated for too long the sugar may caramelise or ignite. Always ensure that this type of procedure is supervised.

▶ The microwave combination oven is not suitable for cleaning or disinfecting items.
Items can get extremely hot and there is a danger of burning when the item is removed.

▶ Before serving, remember to allow a sufficient standing time and then always check the temperature of the food after taking it out of the oven. The temperature of the container is not an indication of the temperature of the food or liquid in it.
This is particularly important when preparing food for babies, children, and the elderly or infirm. Shake or stir baby milk and food thoroughly after heating, and try it for temperature to ensure that it will not scald the baby. When heating food and drinks, remember that the heat is created in the food itself, and that the container will normally be cooler. The dish is only warmed by the heat of the food.

▶ Never cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top **and** teat must be loosened. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

▶ When heating liquids using microwave power, the boiling rod provided should always be placed into the container.



When heating liquids, milk, sauces etc, using microwave power without the boiling rod, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. Danger of burning.
The formation of bubbles can be so strong that the pressure forces the oven door open. The user could be injured and the appliance damaged.

The boiling rod ensures that the liquid boils evenly and that bubbles form at an early stage during the operation.

▶ Make sure that you only use microwave safe containers when using the Microwave (Solo) function or a combination programme which uses microwave power. Observe the instructions given in "Suitable containers for microwave ovens".

▶ Ovenproof earthenware can retain a considerable amount of moisture. Earthenware and porcelain containers with hollow handles and lid knobs must only be used with microwave power if they have vent holes, which allow the moisture to escape. Without vent holes there can be a pressure build-up, causing the container to crack or shatter, with the danger of injury.

▶ Do not reheat food in the oven in heat-retaining bags which are intended for use in normal ovens. These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

▶ Do not leave the oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials. Before using single-use containers make sure they are suitable for use in microwave ovens. See "Suitable containers for microwave ovens - Plastics".

▶ Eggs can only be cooked in their shells using microwave heat in a specially designed egg-boiling device available from specialist shops. Similarly, hard-boiled eggs should not be reheated using microwave power as this may lead to the eggs exploding, even after they have been taken out of the oven.

▶ Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode. Danger of inury.

▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

▶ To check food temperature, first interrupt the cooking process. Only use a thermometer specifically approved for food use to measure the temperature of the food. Never use a thermometer containing mercury or liquid, as these are not suitable for use with very high temperatures and will break very easily.

Accessories

▶ Only use genuine Miele spare parts and accessories with this appliance. If spare parts or accessories from other manufacturers are used, this will invalidate the guarantee, and Miele cannot accept liability.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

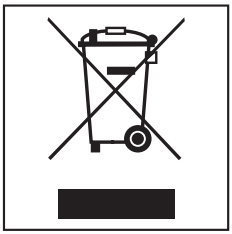
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Please do

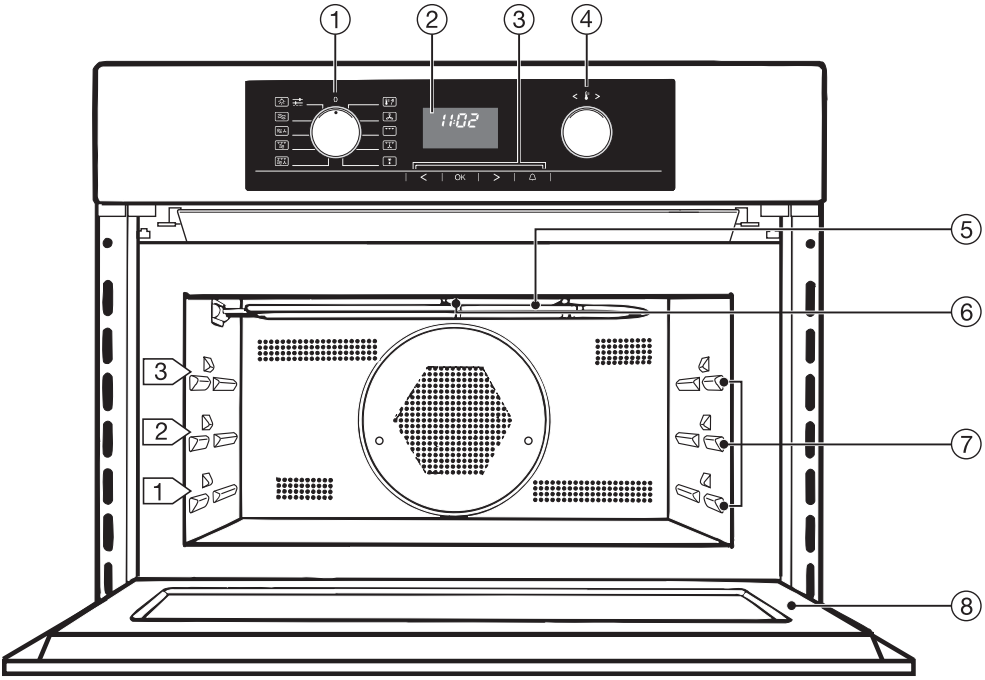


not therefore dispose of your old machine or appliance with your household waste.

Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person.

Appliance overview



Control panel

① Function selector

② Display

③ Sensors <, OK, >, 🔔

④ Temperature selector

Oven interior

⑤ Grill element

⑥ Lighting

⑦ Three shelf levels

⑧ Oven door

Accessories supplied

Glass tray

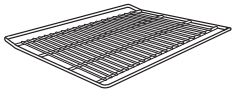
The glass tray is suitable for use with all cooking functions.

Always use the glass tray when using the Microwave (Solo) function.

Do not place items weighing more than 8 kg on it.

Do not place the hot glass tray on a cold surface, such as a tiled or granite worktop.
The glass tray could get damaged. Use a suitable heat-resistant mat or pot rest.

Rack with non-tip safety notches



The rack is designed to be compatible with microwaves and so can be used with programmes which use microwave power (combination programmes).

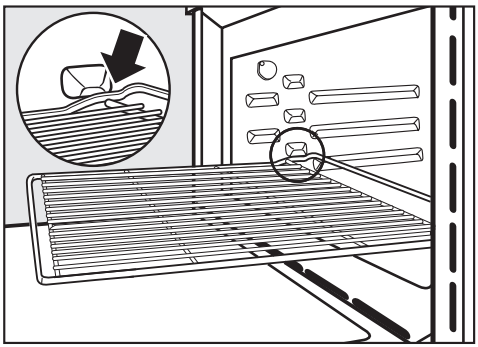
Do not place the rack directly on the floor of the oven and do not use it with the Microwave (Solo) function. This could cause arcing which could damage the oven.

Do not place items weighing more than 8 kg on the rack.

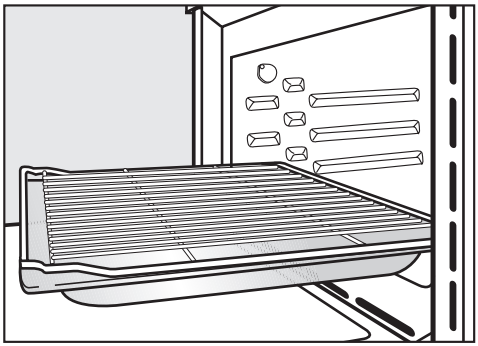
The rack gets hot when used with combination programmes which use the microwave function. Danger of burning.

The rack has **non-tip safety notches** which prevent it being pulled right out when it only needs to be pulled out partially.

When pushing the rack back in, always ensure that the safety notches are at the rear of the oven (see illustration).



To remove the rack, lift it upwards slightly at the front when the safety notches connect with the sides of the oven.



We recommend using the **rack together with the glass tray** when cooking items on the rack which might drip.

Boiling rod

When heating liquids, the boiling rod provided should always be placed in the container. It helps liquids to heat evenly.

Description of functions

Functions	Use
Microwave (Solo)	For defrosting, reheating and cooking food quickly.
Functions without microwave	For cooking food when a crisp finish is required.
Combination programmes (with microwave)	The combination programmes enable food to be reheated and cooked quickly with even browning results. In the combination programmes, microwave power is used in conjunction with a traditional function.
Rapid Heat-up	For reducing the pre-heating time for the appliance.
Light	The interior lighting can be switched on separately, e.g. for cleaning the oven.
Settings	Default settings which can be altered individually.
Automatic switch-off	For switching off the appliance automatically.
Delay start	For starting the cooking programme at a later time.
Minute minder (Egg timer)	For monitoring other kitchen activities, e.g. boiling an egg on the hob.

Safety features	Use
System lock	The system lock prevents the appliance being used by children, for example.
Safety cut-out	A **function without microwave** can be started without selecting a cooking duration. To prevent over-use and the consequent danger of fire, the appliance switches off automatically after a certain length of time. This can be between 1 hour and 10 hours, depending on the function and temperature chosen. If a **combination programme** is followed in quick succession by another combination programme, the magnetron (which produces the microwaves) cannot be switched on again until after approx. 10 seconds have elapsed. For this reason you will need to wait a short while before starting the second programme.

Energy saving function	Use
Door contact switch	If the door is opened during a programme that is not using microwaves, the heat in the oven automatically switches off. The fans continue to operate. As soon as the door is closed again, the programme will continue. However, if the door is opened during a **combination programme**, the cooling fan will switch off and the programme must be started again after you have closed the door.
"Switch off time-of-day display" function	The standard factory default setting can be changed so that the time of day continues to run unseen in the background. The display remains dark. The time of day display is switched on and is visible in the display when the appliance is operated (see "Settings - Time of day display").

Microwave

In a microwave oven there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. These microwaves are distributed evenly throughout the oven interior and rebound off the metal sides of the oven interior to reach the food from all sides.

In order for microwaves to reach the food, they must be able to penetrate the cooking container being used (see "Suitable containers for microwave ovens"). Microwaves pass through a suitable container and find their way directly into the food.

All food contains moisture molecules which when subjected to microwave energy start to oscillate vigorously. The friction caused caused by this vibration creates heat which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture, fat and sugar content of food will affect the speed at which it is cooked.

As heat is produced directly in the food,

- food can generally be cooked without adding much liquid or cooking oil.
- cooking, reheating and defrosting is much quicker than when using a function which does not use microwave energy.
- nutrients, such as vitamins and minerals, are generally retained.
- the colour, texture and taste of food are not impaired.

Power level

The following power levels can be selected:
80 W, 150 W, 300 W, 450 W, 600 W, 850 W, 1000 W

Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened.

Functions which do not use microwave energy

Fan plus

This system works by the circulation of heated air. As the heated air reaches the food straight away, temperatures are lower than those needed for "Conventional heat" where the heat is directed at the food from above and below.
When using Fan plus you can cook on two different levels at the same time.

Grill

This function can be used for grilling thin cuts and for browning cooked dishes, e.g. pasta bakes. The grill is ready for use when it glows red.

Defrost

The air in the oven is kept at room temperature and circulated by the fan to gently defrost frozen food.

Fan grill

Temperatures used for Fan grill are lower than those used with the Grill function.
For grilling thick cuts, e.g. rolled meat, poultry.

Rapid heat-up

This function heats up the appliance quickly to the temperature required. The temperature indicator light will go out when the pre-selected temperature has been reached. The function selector must then be turned to the function you wish to use for cooking.

Functions which use microwave energy (Combination programmes)

Microwave+Grill

Microwave+Fan plus

Microwave+Fan grill

The combination programmes enable food to be reheated and cooked quickly with even browning results.

The Microwave+Fan plus combination programme is the most effective because the heat reaches the food immediately giving the greatest savings in both time and energy.

In general when using the combination programmes, you should not set the microwave power level higher than 150 W for baking, and not higher than 300 W for cooking, roasting and grilling.

The controls which may be pushed in when the microwave combination oven is delivered need to be released before it can be used.

Setting the time of day

The time of day can only be entered when the function selector is at "0".

In the display:

– the clock symbol ◴ will light up,

– and "12:00" and triangle ▲ underneath the ◴ symbol will start flashing.

- Use the < or > sensors to enter the hour first of all.
- Touch the OK sensor.

This confirms the hour and the minutes will then start to flash.

- Now use the < or > sensors to enter the minutes.
- Touch the OK sensor.

This confirms the minutes.

The time of day you have selected has now been entered.

After a power failure the current time-of-day starts flashing.
To confirm the time-of-day:

- Touch the OK sensor.

The appliance will store this time for approx. 24 hours. After 24 hours it will show "12:00" and will need to be re-set.

Changing the time of day

- Touch the OK sensor twice.
- Use the < or > sensors to enter the hour first of all.
- Touch the OK sensor.
- Now use the < or > sensors to enter the minutes.
- Touch the OK sensor.

The time of day has been changed.

Cleaning and heating up for the first time

Remove any protective foil from the front of the appliance.

See "Cleaning and care" for more information.

Before using the appliance for the first time

– take **all accessories** out of the oven compartment and wash them.

– **heat up the appliance once with nothing in it**.
With new appliances, there is usually a smell during first use. High temperatures will help dissipate this smell more quickly.

Please ensure the room is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Before heating it up it is a good idea to wipe the interior out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven compartment during storage and unpacking will be removed.
- Turn the function selector to Fan Plus .

The recommended temperature of 160 °C will appear.

- Use the temperature selector to set the highest temperature (250 °C).
- Heat up the empty appliance for at least an hour.

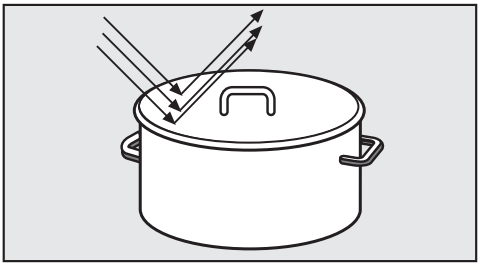
The timer can be used to set the finish time (see "Operation - Programming cooking times - to switch a programme off automatically").

- Leave the appliance to cool down to room temperature.
- Then wipe the oven interior out with a solution of hot water and a mild detergent and then dry it thoroughly with a soft clean cloth.

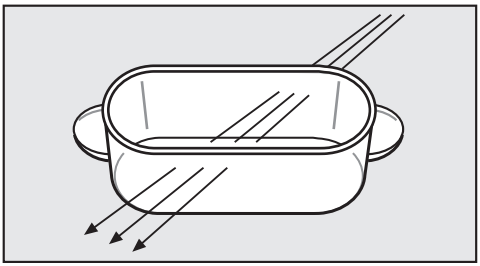
Leave the oven door open until the oven interior is completely dry.

Suitable containers for microwave ovens

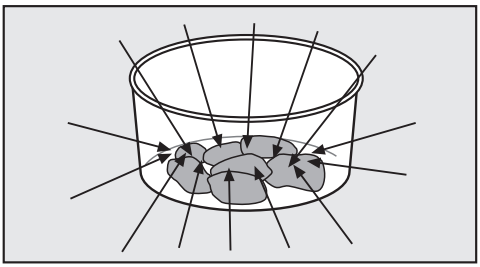
Microwaves



– are reflected by metal,



– pass through glass, porcelain, plastic and card,



– and are absorbed by food.

Material and shape

The material and shape of containers used affect cooking results and times. Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

⚠ Ovenproof earthenware can retain a considerable amount of moisture. Earthenware and porcelain containers with hollow handles and lid knobs must only be used in this oven if they have vent holes, which allow the moisture to escape.Without vent holes there can be a pressure build-up, causing the container to crack or shatter, with the danger of injury.

Metal

Metal containers, aluminium foil, metal cutlery and china with metallic decoration such as gold rims or cobalt bule must not be used with microwave power.
Metal reflects microwaves and obstructs the cooking process.

Do not use plastic pots where the foil lid has not been completely removed as small pieces of foil could cause sparks.

Exceptions:

The **rack** supplied with the appliance is suitable for use with microwave power (combination programmes).
However, it must not be placed on the oven floor.

– Metal baking trays can be used with combination programmes which use microwave power.

– If recommended by the producer, pre-cooked meals in aluminium foil containers can be defrosted and reheated in the appliance using microwave power. Important: Remove the lid first.
However, as food is only heated from the top it is better to remove the food from the aluminium foil container and transfer it to a dish suitable for a microwave oven. The heat distribution will be more even.

Do not place aluminium foil dishes on the rack in case the dish sparks or arcs. If sparks occur, transfer food to a microwave-safe container.

– For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminium foil may be used to mask wing-tips or other thin parts for the last few minutes of the process.

Make sure that the aluminium foil is at least 2 cm from the oven walls at all times.

– Metal meat skewers or clamps should only be used if they are very small in comparison to the size of the cut of meat.

Glassware

Heat-resistant glass or ceramic glass are ideal for use in the microwave oven.

Crystal glass is unsuitable as it contains lead which could cause the glass to crack in the microwave.

Porcelain

Porcelain is a suitable material.

Do not use porcelain with gold or silver edging or items with hollow knobs or handles, as insufficient ventilation may cause pressure.

Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze.

Earthenware can get very hot, and may crack.

Glazes and colours

Some glazes and colours contain metals which make them unsuitable for use in a microwave oven.

Suitable containers for microwave ovens

Wood

Wooden dishes are not suitable. Moisture contained in the wood evaporates when exposed to microwave energy, causing the wood to dry and crack.

Plastics

Only plastic containers and plastic disposable containers which are specified by the manufacturer as suitable for use in a microwave oven may be used. Disposable containers are not always recyclable or biodegradable.

⚠ Plastic items may only be used with Microwave ≋ (Solo). They must be heat-resistant to a minimum of 110 °C. Otherwise the plastic may melt and fuse with the food.

Special plastic utensils designed for use in microwave ovens are available from good retail outlets.

Melamine is not suitable for use in this oven. Melamine absorbs microwave energy and gets hot. When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Do not leave the oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

Disposable containers, such as trays made from polystyrene, can only be used for very short, timed warming and reheating of food.

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand so that steam can escape. This prevents a build-up of pressure and reduces the risk of the bag bursting.

Roasting bags and tubes can be used. Please follow the manufacturer's instructions.

⚠ Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire.
There is a danger that they will ignite when heated.

Testing dishes for their suitability

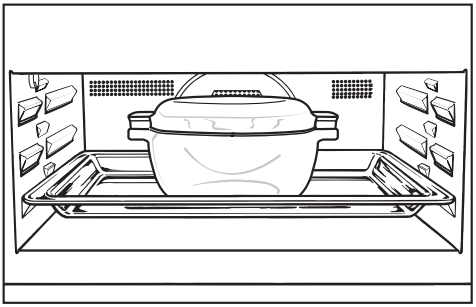
If in doubt as to whether glass, earthenware or porcelain plates or dishes are suitable for use in a microwave oven, a simple test can be performed:

- Insert the glass tray in the oven at the lowest shelf level and place the empty item you wish to test on the glass tray. Fill a suitable glass with water and also place this on the glass tray.
- Close the door.
- Select the microwave function and select the hightest power level (1000 W).
- Confirm with "OK".
- Enter a duration of 30 seconds and confirm with "OK".

At the end of the test, the water in the glass should be warm and the dish cool. If the dish is hot, it would be unwise to use the dish.
If a cracking noise is heard accompanied by sparks during the test, switch the appliance off immediately. Any crockery which causes this reaction is unsuitable for use with microwave power.
If any doubt exists about the suitability of a container, please contact the supplier.

This test cannot be used to check whether items with hollow knobs or handles are suitable for use with microwave power.

Placing the dish in the oven



- Insert the glass tray at the lowest shelf level.
- The dish containing the food should always be placed in the middle of the glass tray.

Placing the food directly on the floor of the oven would give unsatisfactory and uneven defrosting/cooking/reheating results as the microwaves would not be able to reach the food from below.

Suitable containers for microwave ovens

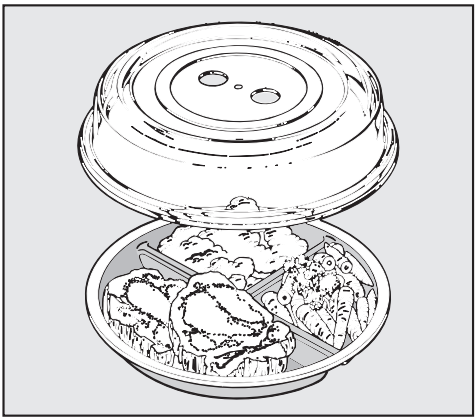
A cover

– prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.

– speeds up the cooking process.

– prevents food from drying out.

– helps keep the oven interior clean.



When using programmes which use the microwave function always cover the food with lids or covers made of microwave-safe glass or plastic, or use a clingfilm recommened for use in a microwave oven (pierce as instructed by the manufacturer).

Unsuitable clingfilm can melt into the food.

⚠ Sealed glass containers, such as jars of baby food, must be opened before they are placed in the oven.

Do not use a cover if

– food coated with breadcrumbs is being cooked.

– cooking meals which are to be given a crisp finish.

– using a combination programme which uses microwave power.

⚠ The cover supplied may only be used in Microwave ≋ (Solo) mode.

The cover can only withstand temperatures of up to 110 °C. Higher temperatures generated by grilling or fan heat could cause the plastic to distort and fuse with the food.

The cover should not form a seal with the container. If the cover is used with a container which only has a narrow diameter, there might not be enough room for condensation to escape through the holes in the top. The cover could get too hot and could start to melt.

Pressing the controls will release or retract them. The function selector can only be retracted when it is at the zero setting, the temperature selector can be retracted when it is at any position.

Function selector

Use the function selector to select the required function. The function selector can be turned clockwise or anti-clockwise.

- Microwave
- Microwave+Fan plus
- Microwave+Grill
- Microwave+Fan grill
- Rapid heat-up
- Fan plus
- Grill
- Fan grill
- Defrost
- Lighting
- Settings

Temperature selector

Use the temperature selector < > to set the temperature. The temperature selector can be turned clockwise or anti-clockwise.

Sensors

The electronic sensors under the display react to touch. An audible tone will sound each time a sensor is pressed. You can deactivate this, if wished (see "Settings").

	Use
OK	– For selecting the setting. The triangle ▲ will appear underneath the appropriate symbol. – For confirming an entry.
< >	– Moves the triangle ▲ in the display to the left or the right. – Increases or decreases the microwave power level/time entry. – For selecting the appliance setting and changing the required status.
🔔	For entering a minute minder time, e.g. for boiling eggs.

Display

Symbols

The following symbols will appear in the display depending on the position of the function selector and/or whether a sensor has been touched:

Symbol	Meaning
🌡	Temperature
W	Microwave power setting
🕒	Time of day
⏳	Duration
⏰	Finish
🔒	System lock
Start	Start the microwave
🌡	Temperature indicator
🔔	Minute minder
h	Hours
min	Minutes

Triangle ▲ in the display

When triangle ▲ is lit up under a symbol, the function for that symbol will be displayed.

When the triangle ▲ is flashing under a symbol, the function for that symbol is selected and can be changed.

When a sensor is touched, the **symbols of the function** at which the function selector is set will light up and you can enter settings.

Touch the < or > sensor repeatedly until triangle ▲ is underneath the required symbol in the display.

Then confirm your selection with the OK sensor.
Triangle ▲ will flash.

Triangle ▲ will flash for approx. 5 seconds.
Settings can only be changed using the < or > sensors whilst it is flashing.
If this period has elapsed, you will need to call up the required symbol again with the OK sensor.

The following will change each time the < or > is touched

- Duration Microwave (Solo) in 10 second increments,
- Duration in 1 minute increments,
- Finish in 1 minute increments,
- Minute minder in 5 second increments, later in 1 minute increments.

Touching the sensor for longer, speeds up the change in the display.

Functions which do not use microwave energy

- Place the food in the oven.
- Select the function you want (e.g. Fan plus).

The following will appear in the display:

– "160" - the recommended temperature,

– the temperature indicator light,

– the triangle ▲ under the symbol.

At the same time the oven compartment heating, lighting and cooling fan will switch on.

You can follow the temperature rising in the display. Once the set temperature has been reached, the temperature indicator light will go out and a buzzer will sound.

- At the end of the programme turn the function selector to "0" and remove the food from the oven.

Cooling fan

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.

When the temperature in the oven has fallen sufficiently the cooling fan will switch off automatically.

Recommended temperature

Functions which do not use microwave energy are allocated with recommended temperatures.

Fan plus . . . . . 160 °C
Grill . . . . . Fixed temperature
Fan grill . . . . . 200°C
Rapid heat-up . . . . . 160 °C

With the Defrost function, the fan circulates the air at room temperature and so it does not have a recommended temperature.

Changing the temperature

If your recipe requires a temperature which is different from the recommended temperature for that function you can use the temperature selector to change it within a given range.
The temperature can be changed in increments of 5°C.

Fan plus . . . . . 30 – 250 °C
Fan grill . . . . . 100 – 220 °C
Rapid heat-up . . . . . 30 – 250 °C

The temperature for the Grill function is set automatically and cannot be changed. The temperature indictor light will come on while the appliance is heating up.

Temperature indicator light

The **temperature indicator light** will also appear next to the temperature in the display. The indicator light is always on when the heating is on.

When the set temperature is reached,

– the oven heating switches off.

– the temperature indicator light goes out.

– a buzzer will sound, if it is switched on (see "Settings - Audible tone").

However, if the temperature falls below the set temperature, the oven heating and the temperature indicator light will switch on again.

Rapid heat-up

The Rapid heat-up function can be used to pre-heat the oven.

Pre-heating the oven

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

When using the Fan plus function it is only necessary to pre-heat in a few instances:

– Pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

– for roasting beef/fillet.

Do not use Rapid heat-up to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly.

To pre-heat the oven:

■ Select Rapid heat-up.

■ Use the temperature selector to set the required temperature.

The oven will start to heat up.

■ When the temperature indicator light goes out for the first time and the buzzer sounds, select the function you require for continued cooking or baking, and place the food in the oven.

Rapid heat-up is not suitable for traditional cooking.

Programming cooking durations

By entering the duration and/or finish time, the cooking process can be programmed to switch off, or on and off automatically.

Duration

You enter the duration you require for the programme.
The appliance will switch itself off automatically at the end of this duration.

The maximum duration that can be set will depend on the function/microwave power level selected.

You must enter a duration if you are using a programme which uses microwave power.

Finish

You specify the time you want cooking to end by selecting the Finish time. The appliance will switch off automatically at the time you have set.

Automatic switch-off

To switch a programme off automatically, enter the Duration **or** the Finish time.

– Example: Entering the duration

- Place the food in the oven.
- Select the function you want and set a temperature.

The oven heating, lighting and cooling fan will switch on.

- Touch the > sensor repeatedly until triangle ▲ is underneath the symbol.

"0:00" appears in the display.

- Touch the OK sensor.
- Whilst triangle ▲ is flashing, enter the required duration in hours and minutes with the > sensor.

After a short while or after confirming the entry by touching the OK sensor, you will be able to follow the duration counting down in the display.

Delaying the start with automatic switch-off

To switch a programme on and off automatically you enter both the cooking duration **and** the Finish time.

We recommend using automatic switching on and off when roasting. However, do not delay the start for too long when baking as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

– Example: Entering the duration and delaying the finish time

The time now is 10:45;
you want a dish with a cooking duration of 90 minutes to be ready at 13:30.

- Place the food in the oven.
- Select the required function and set the temperature.

The oven heating, lighting and cooling fan will switch on.

First **enter the cooking duration**:

- Touch the > sensor repeatedly until triangle ▲ is underneath the symbol.

"*0:00*" appears in the display.

- Touch the OK sensor.

- Whilst triangle ▲ is flashing, enter the required duration in hours and minutes (1:30) with the > sensor.
- Touch the OK sensor.

Now delay the **Finish** time:

- Touch the > sensor repeatedly until triangle ▲ is underneath the (Finish) symbol.

The time of day plus the cooking duration entered appear in the display (10:45 + 1:30 = 12:15).

- Touch the OK sensor.

- Whilst the ▲ is flashing, set the time you want the programme to finish at (13:30) with the > sensor.

The oven heating, lighting and cooling fan will switch off.

The Finish time will now show in the display as long as the triangle is not moved to under another symbol.

As soon as the start time (13:30 - 1:30 = 12:00) is reached, the oven heating, lighting and cooling fan will switch on.

The end of a cooking programme

At the end of the cooking duration

– the oven heating switches off automatically.

– the cooling fan will continue to operate if the programme has been using microwave power.

– the symbol will flash.

– a buzzer will sound, if it is switched on (see "Settings - Audible tone").

■ Turn the function selector to "0".

The buzzer will stop and the symbols in the display will go out.

■ Remove the food from the oven.

To check and change an entered time

It is possible to check or change times entered for a cooking programme at any time by calling up the relevant symbol with the < or > sensors.

To change the time, touch the OK sensor and whilst the triangle ▲ is flashing change the entry with the < or > sensor.

To delete a time entered

■ Turn the function selector to "0".

Microwave function

The following power levels can be selected:
80 W, 150 W, 300 W, 450 W, 600 W, 850 W and 1000 W.

- Turn the function selector to Microwave.

The display will show a suggested power level of 1000 W.

- Whilst triangle ▲ is flashing, use the < sensor to select a lower setting if you wish.

After a short while or after touching the OK sensor to confirm the entry the following will appear in the display:

- Whilst triangle ▲ is flashing, use the > sensor to enter the required duration in minutes:seconds (e.g. 1 minute and 30 seconds).

After a short while or after touching the OK sensor to confirm the entry the following will appear in the display:

- Touch the OK sensor to start the programme.

If no other symbol is selected, the duration will be visible counting down in the display.

At the end of the duration

– the symbol will flash.

– the cooling fan will continue to run for a while.

– a buzzer will sound, if it is switched on (see "Settings - Audible tone"). Touch any sensor to cancel the buzzer.

The time of day will then appear in the display. The lighting will switch off.

Microwave + Fan plus

Combination programmes combine microwave power with another cooking function, e.g. Fan plus, Grill or Fan grill.

Microwave+Fan plus ≋, Microwave+Fan grill ≋

■ Select the function you want.

The display will show a suggested power level of 300 W. This can be changed to 150 W or 80 W if you wish.

■ Whilst triangle ▲ is flashing, use the < sensor to select a lower setting.

After a short while or after touching the OK sensor to confirm the entry the following will appear in the display:

■ Whilst triangle ▲ is flashing, use the > sensor to enter the required duration in hours:minutes (e.g. 1 hour 30 minutes)

Depending on the power level selected, you can enter a duration of up to a maximum of 2 hours.

After a short while or after touching the OK sensor to confirm the entry the following will appear in the display:

If you do not want to use the recommended temperatures:

Microwave+Fan plus ≋. . . . . 160 °C,
Microwave+Fan grill ≋ . . . . . 200 °C,
you can alter these within a given range:
Microwave+Fan plus
≋ . . . . . 30 - 250 °C,
Microwave+Fan grill ≋. . 100 - 220 °C.

■ Use the temperature selector to set the highest temperature.

After a short while the following will appear in the display:

■ Touch the OK sensor to start the programme.

If no other symbol is selected, the duration will be visible counting down in the display.

Microwave+Grill

■ Select the Microwave+Grill function.

The display will show a suggested power level of 300 W. This can be changed to 150 W or 80 W if you wish.

■ Whilst triangle ▲ is flashing, use the < sensor to select a lower setting.

After a short while or after touching the OK sensor to confirm the entry the following will appear in the display:

■ Whilst triangle ▲ is flashing, use the > sensor to enter the required duration in hours:minutes (e.g. 1 hour 30 minutes)

Depending on the power level selected, you can enter a duration of up to a maximum of 2 hours.

After a short while or after touching the OK sensor to confirm the entry the following will appear in the display:

The grill temperature cannot be changed.

■ Touch the OK sensor to start the programme.

If no other symbol is selected, the duration will be visible counting down in the display.

The end of a cooking programme

At the end of the duration

– the oven heating switches off automatically.

– the cooling fan will continue to run for a while.

– the symbol will flash.

– a buzzer will sound, if it is switched on (see "Settings - Audible tone").

■ Turn the function selector to "0".

The buzzer will stop and the symbols in the display will go out.

■ Remove the food from the oven.

Minute minder (egg timer)

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs. You can use the minute minder at the same time as other functions.

To set the minute minder

■ Touch the 🔔 sensor.

■ Whilst the 🔔 symbol is flashing, enter the minute minder time with the > sensor.

Each touch on the > sensor will alter the minute minder time 🔔 in increments of 5 seconds, and later in increments of 1 minute.

A minute minder time of between 5 seconds and 59 minutes 55 seconds can be entered.

■ Touch the OK sensor.

The minute minder time will count down second by second in the display.

At the end of the time set for the minute minder

– the 🔔 symbol will flash.

– a buzzer will sound, if it is switched on (see "Settings - Minute minder").

– the time which has elapsed since the end of the minute minder time was reached.

■ Finally, touch the OK sensor.

To cancel the time set for the minute minder

■ Touch the 🔔 sensor.

■ Whilst the 🔔 symbol is flashing, set the minute minder time to "*0:00*" with the < sensor.

You can change the standard default settings by altering the "status" of the setting, as follows:

Setting	Status (* Standard default setting)	
P 1 **Time of day display**	S 0	When the time of day display is **switched off** and the function selector is turned to the "0" position, the display remains dark. The time of day continues to run unseen in the background.
	S 1*	The time of day display is **switched on** and is visible in the display.
P 2 **Buzzer tone**	S 0	The buzzer **does not sound** at the end of a cooking programme or at the end of the heating up phase.
	S 1*	The buzzer sounds **once** at the end of a cooking programme or at the end of the heating up phase.
P 3 **Buzzer tone for minute minder**	S 0	The buzzer **does not sound** at the end of the minute minder time.
	S 1*	The buzzer sounds **once** at the end of the minute minder time.
P 4 **Keypad tones**	S 0	Keypad tone **deactivated**.
	S 1*	Keypad tone **activated**.
P 5 **Clock format**	24 *	The time of day appears in **24-hour clock format**.
	12	The time of day appears in **12-hour clock format**.

To change the "status" of a setting

- Turn the programme selector to the Lighting / position.
- Touch the OK sensor.

"*P 1*" will appear in the display.

You can make changes to five settings altogether ("*P 1*" to "*P 5*").

- Touch sensor control < or > repeatedly until the setting required appears in the display.
- Touch the OK sensor.

- The current status "*S*" of the setting appears in the display.
- The status can be changed by touching sensor control < or > (see chart above).
- Touch the OK sensor.

The change to the status is then stored in memory.

"*P*" will appear in the display again together with the number for the setting.

You can make changes to further settings as long as you have not turned the function selector back to the "0" position.

The settings are retained in the event of a power cut.

The system lock prevents the appliance being operated unintentionally, by children for example.

- Turn the function selector to "0".

- Touch the > sensor repeatedly until triangle ▲ is underneath the symbol.
- Touch the OK sensor.

- Whilst triangle ▲ is flashing under the symbol, use the < or > sensors to select the "*1*" or "*0*" setting.

  "*0* "The system lock is deactivated.

  "*1*" The system lock has been activated. The appliance cannot be operated.

- Confirm your choice of setting by touching the OK sensor.

If the "*1*" setting is selected, the appliance cannot be operated.

The symbol will remind you that the system lock has been activated.

The lock remains active even after a power cut.

Defrosting, reheating and cooking using microwave power

	Function	Power level / Temperature	Suitable for:
Defrost	Microwave	80 W	Very delicate foods such as cream, butter, cream and butter creamgateaux, cheese
		150 W	All other types of food
Reheat	Microwave	450 W	Food for babies and children
		600 W	All types of food; frozen ready-meals which do not need browning.
		850 W	
		1000 W	Drinks
Cook	Microwave	850 W To start the cooking process	Bakes; making porridge and milk puddings; frozen foods which do not need browning.
		450 W To continue the cooking process	
		150 W To cook grains and pulses	
	Select Microwave combined with another function if you want to shorten cooking times and have a crisp finish to the dish.		
	Microwave+ Grill	300 W + Fixed temperature	Cooking dishes that require a crisp finish and snacks such as croque monsieur
	Microwave+ Fan plus	300 W + 160 - 180 °C	Ready-meals which need to be browned, e.g. gratins, etc.

The **duration required** depends largely on the nature of the food, the amount and its initial temperature. Foods that have been refrigerated, for example, require longer to reheat than foods that are at room temperature.
Please refer to the relevant tables.

Before defrosting, reheating and cooking

- Place food (including frozen) in a dish that is suitable for the microwave, and cover it.
- Place the container in the middle of the glass tray and insert it at the lowest shelf level.

With combination programmes

Only use heat-resistant containers which are microwave-safe.

A lid is generally not required.
It is essential not to cover food when using "Microwave+Grill", as the food will not brown.

- Place the glass tray on the second lowest shelf level.

Ready made meals in aluminium containers must be placed directly onto the glass tray.

During the defrosting, reheating and cooking process

Turn or stir the food several times. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

After defrosting, reheating and cooking

Allow the food to stand at room temperature long enough to allow the temperature to spread evenly throughout the food.

⚠ After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger. Double check after it has been left to stand.

⚠ Be careful when removing dishes from the appliance.
Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.

Always ensure that food is sufficiently cooked or reheated.

If in any doubt that the food has been sufficiently reheated/cooked, place it back in the appliance and reheat/cook it for a little longer.
It is very important to make sure that food which goes off easily, such as fish, poultry and minced meat is cooked sufficiently.

Guidance on reheating food

Food for babies and young children or the elderly must not be allowed to get too hot. We do not recommend heating or reheating foods or drinks for babies or young children in the microwave oven. Any decision to do this is the responsibility of the user, and should only be done with the utmost care. Pasteurised or sterilised cooked food should be gently heated using 450 watts, and tasted to make sure it is not too hot for a baby's palate before serving. When reheating other food or drink, heat to a high temperature and allow to cool to a suitable heat for eating. For formula milk, follow the manufacturer's instructions.

Always open glass jars.
Remove the lid from jars of baby food.

Remove the screw cap and the teat before heating up bottles of baby milk.

When reheating liquids place the boiling rod supplied into the cup or glass.

Never reheat hard boiled eggs in a microwave oven, even without the shell. The eggs can explode.

Guidance on cooking

Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

Similarly, hard-boiled eggs should not be cooked using the Microwave function as this may lead to the eggs exploding, even after they have been taken out of the oven. Eggs can, however, be cooked using microwave power if you have purchased special containers designed for this purpose.

Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

Defrosting, reheating and cooking using microwave power

Use	Tips
Defrosting large quantities of food at once, e.g. 2 kg fish	The glass tray placed on the lowest level can be used for defrosting food.
Reheating food	Always cover food when reheating it, except when reheating meat/fish coated in breadcrumbs.
Cooking vegetables	Add a little water to vegetables which have been kept stored. Vegetable cooking times depend on the texture of the vegetable. Fresh vegetables contain more water than vegetables which have been stored and usually cook more quickly.
Cooking frozen ready-meals	These can be defrosted and reheated or cooked at the same time. Please follow instructions given on the packet.

Problem	Possible cause and remedy
The food is not sufficiently heated or is not cooked at the end of a set time.	Check that you remembered to restart the programme after interrupting a cooking process using microwave power. Check that the correct duration was selected for the power level chosen when cooking or reheating in microwave mode. The lower the power level the longer the duration.
Food cools down too quickly after being reheated or cooked in microwave mode.	When cooked by microwaves, food begins to cook from the outside first, the inside of the food relying on the slower conduction of heat. If food is cooked at a high power level it is possible that the heat may not have reached the centre of the food. Food may be warm in the middle but cool on the edge. When reheating food with different densities, such as plated meals, it is sensible to start with a low power level and select a longer reheating time.

Chart for defrosting

	Quantity	Microwave power setting 150 W Time in min.	80 W Time in min.	Standing time[1] in min.
Dairy products				
Cream	250 ml	–	13 – 17	10 – 15
Butter	250 g	–	8 – 10	5 – 10
Cheese slices	250 g	–	6 – 8	10 – 15
Milk	500 ml	14 – 16	–	10 – 15
Quark / Cream cheese	250 g	10 – 12	–	10 – 15
Cakes / Pastry / Bread				
Sponge cake	1 slice, approx. 100 g	1 – 2	–	5 – 10
Sponge cake	300 g	4 – 6	–	5 – 10
Fruit streusel cake	3 slices, approx. 300 g	6 – 8	–	10 – 15
Butter cake	3 slices, approx. 300 g	5 – 7	–	5 – 10
Cream cake	1 slice, approx. 100 g	–	1.5	5 – 10
	3 slices, approx. 300 g	–	4 – 4.5	5 – 10
Yeast buns, puff pastries	4	6 – 8	–	5 – 10
Fruit				
Strawberrries, raspberries	250 g	7 – 8	–	5 – 10
Red / Blackcurrants	250 g	8 – 9	–	5 – 10
Plums	500 g	12 – 16	–	5 – 10
Meat				
Minced beef	500 g	16 – 18	–	5 – 10
Chicken	1000 g	34 – 36	–	10 – 15
Vegetables				
Peas	250 g	8 – 12	–	5 – 10
Asparagus	250 g	8 – 12	–	10 – 15
Beans	500 g	13 – 18	–	10 – 15
Red cabbage	500 g	15 – 20	–	10 – 15
Spinach	300 g	12 – 14	–	10 – 15

1) Let the food stand at room temperature.
This allows the heat to be distributed more evenly through the food.

Take note of the recommended microwave power levels, timings and standing times. These take the consistency, the quantity and the initial temperature of the food into account.
In general it is best to select a time in the middle of the range given.

Chart for reheating food

Drinks [2]	Microwave power setting			
	Quantity	1000 W Time in min.	450 W Time in min.	Standing time [1] in min.
Coffee, drinking temperature 60 – 65 °C	1 cup, 200 ml	0:50 – 1:10	–	–
Milk, drinking temperature 60 – 65 °C	1 cup, 200 ml	1– 1:50 [3]	–	–
Water, bringing to the boil	1 cup, 125 ml	1 – 1:50	–	–
Baby bottles (milk)	Approx. 200 ml	–	0:50 – 1 [3]	1
Mulled wine, punch, drinking temperature 60 – 65 °C	1 glass, 200 ml	0:50 – 1:10	–	–
Food [3]	**Microwave power setting**			
	Quantity	**600 W Time in min.**	**450 W Time in min.**	**Standing time [1] in min.**
Baby food at room temperature	1 jar, 200 g	–	0:30 – 1	1
Cutlets, grilled	200 g	3 – 5	–	2
Fillet of fish, grilled	200 g	3 – 4	–	2
Roast meat in gravy	200 g	3 – 5	–	1
Side dishes	250 g	3 – 5	–	1
Vegetables	250 g	4 – 5	–	1
Gravy	250 ml	4 – 5	–	1
Soup/casserole	250 ml	4 – 5	–	1
	500 ml	7 – 8	–	1

1) Let the food rest at room temperature.
   This allows the heat to be distributed more evenly through the food.
2) Place the boiling rod in the container.
3) Times are based on an initial temperature of approx 5 °C.

For food not normally stored in a refrigerator, assume an initial temperature of 20 °C.
All food, except baby food, should be reheated to 70-75°C. See "Guidance on reheating food" for details.
Take note of the recommended microwave power levels, the time durations and the standing times. These take the consistency, the quantity and the initial temperature of the food into account.
You are generally advised to select the middle time.

Chart for cooking food

	Quantity	Microwave power setting 850 W Time in min.	+	450 W Time in min.	Standing time[1] in min.
Meat					
Meatballs in gravy (400 g meat)		10 – 12			2 – 3
Stew (750 g meat)		16	+	15	2 – 3
Poultry					
Chicken in mustard sauce	Approx. 800 g	4	+	12	2 – 3
Chicken curry	Approx. 900 g	5	+	12	2 – 3
Chicken risotto	Approx. 1.6 kg	10	+	15	3 – 5
Fish					
Fillet in sauce	Approx. 900 g	8 – 10			2 – 3
Fish curry	Approx. 1.5 kg	5	+	12	3 – 5
Fresh vegetables					
Carrots	300 g	2	+	6	2
Cauliflower florets	500 g	6	+	10	2
Peas	450 g	5	+	10	2
Peppers, cut into strips	500 g	5	+	10	2
Vegetable batons	500 g	3	+	8	2
Brussels sprouts	300 g	3	+	9	2
Asparagus	500 g	5	+	8	2
Broccoli florets	300 g	4	+	4	2
Leeks	500 g	5	+	8	2
Green beans	500 g	4	+	12	2
Frozen vegetables					
Peas, mixed veg.	450 g	5	+	11	2
Spinach	450 g	5	+	7	2
Brussels sprouts	300 g	4	+	6	2
Broccoli	300 g	3	+	6	2
Leeks	450 g	4	+	8	2
Desserts					
Fruit compote (500 ml fruit juice or 500 g fruit)		6 – 8		–	–

1) Let the food stand at room temperature.
This allows the heat to be distributed more evenly through the food.

Take note of the recommended microwave power levels, timings and standing times. These take the consistency, the quantity and the initial temperature of the food into account.

If a range of times is given, it is generally best to select a time in the middle.

Functions

- **Fan plus**

Ideal for baking biscuits, sponges, choux pastry, puff pastry and filo pastry.

- **Microwave+Fan plus**

Suitable for doughs which require longer baking, such as rubbed in and beaten mixtures and yeast recipes.

The baking duration is shorter.

A microwave power level of no more than 150 W is used throughout the baking duration.

Bakeware

For the best baking results make sure that you chose bakeware in a material suitable for the particular oven function you are using.

Fan plus

Bakeware made of any heat-resistant material is suitable. Light-coloured, thin-walled, non-reflective metal tins can be used, but results may not be as good as with dark non-reflective tins.

Microwave+Fan plus

Only use heat-resistant bakeware which is microwave-safe (see "Suitable containers for microwaves"), e.g bakeware made of heat-resistant glass or ceramics, as microwaves can penetrate these materials.

Metal bakeware, on the other hand, reflects microwaves, which are then only able to access the cake from above. A longer baking time would be required. Furthermore, metal baking tins can also cause sparking.

To check for suitability, place the tin on the glass tray, and make sure it does not touch the interior walls. If sparking continues, do not use this tin again with a microwave combination programme.

Shelf level

Fan plus

Cakes baked in cake tins	**Lowest shelf level**
Biscuits, tray bakes	**2nd shelf level from the bottom**
Baking on two levels at once (depending on the depth of the items to be baked)	**1st and 3rd shelf levels from the bottom or 2nd and 3rd shelf levels from the bottom.**

Microwave+Fan plus

- Insert the glass tray at the lowest shelf level and place the baking container on it.

Useful tips

You can also programme the duration (see "Operation - Programming cooking durations). However, do not delay the start too long when baking as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Place cakes being baked in **retangular tins** with the longer side across the width of the oven for optimum heat distribution and even results.

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

Even baking and browning is achieved when baking cakes, pastries, frozen foods such as chips, croquettes, pizza, baguettes etc. by

– selecting the **lowest temperature** given in the recipe/cooking instructions on the packaging. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

– Check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

– Place chips, croquettes and similar types of food on **baking parchment**.

Cakes or biscuits are not properly cooked after the time recommended in the chart.	Check that the correct temperature has been set. Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook. Check the material and colour of the baking tins being used. Bright shiny tins are not very suitable. Try using a different tin next time. These reflect heat, making more difficult for the heat to reach the food. The food will not cook through properly.
Cakes or biscuits are unevenly browned.	There is always likely to be small differences in the level of browning. If the difference is very noticeable, check whether the temperature setting is high enough, and also the material and colour of the baking tins. Bright shiny tins are not very suitable. Try using a different tin next time. These reflect heat, which means that the heat does not penetrate to the food effectively, resulting in uneven or poor browning.

Baking chart

	Fan plus		Microwave+Fan plus		
	Temperature in °C	Time in min.	Power level in W	Temperature in °C	Time in min.
Creamed mixture					
Victoria sponge	140 – 160	60 – 80	–	–	–
Fruit cake	**150 – 170**	**65 – 80**	80	160	60 – 70
Muffins [1]	**150 – 170**	**25 – 35**	–	–	–
Marble cake (tin)	**150 – 170**	**60 – 70**	–	–	–
Fresh fruit flan			–	–	–
with topping (glass tray) [1]	**150 – 170**	**35 – 45**	–	–	–
Fresh fruit cake (glass tray) [1]	**150 – 170**	**35 – 45**	–	–	–
Fresh fruit cake (tin)	**150 – 170**	**55 – 65**	80	160	45 – 60
Flan base	**150 – 170**	**30 – 35**	–	–	–
Biscuits	**150 – 170**	**15 – 30**	–	–	–
Whisked mixture					
Tart	150 – 170	30 – 35	–	–	–
Flan base (2 eggs)	150 – 170	25 – 30	–	–	–
Swiss roll [1]	150 – 170	20 – 25	–	–	–
Rubbed in mixture					
Flan base	150 – 170	30 – 38	–	–	–
Streusel cake (glass tray) [1]	**150 – 170**	**40 – 50**	–	–	–
Biscuits [1]	**150 – 170**	**20 – 30**	–	–	–
Cheese cake	150 – 170	75 – 85	–	–	–
Apple pie	150 – 170	65 – 75	–	–	–
Apricot tart with topping	150 – 170	60 – 70	–	–	–
Yeast mixtures and quark dough					
Streusel cake (glass tray) [1]	**150 – 170**	**35 – 45**	–	–	–
Fresh fruit cake (glass tray) [1]	150 – 170	40 – 50	**150**	**170**	**35 – 45**
Stollen	**140 – 160**	**55 – 65**			
White bread	**150 – 170**	**55 – 65**	–	–	–
Dark rye bread	**160 – 180**	**40 – 50**	–	–	–
Pizza (glass tray) [1]	**150 – 170**	**110 – 130**	–	–	–
Onion tart (glass tray) [1]	170 – 190	40 – 50	80	180	30 – 40
Apple turnovers [1]	150 – 170	35 – 40	–	–	–
	150 – 170	**25 – 35**	–	–	–
Choux pastry, Eclairs [1]	**160 – 180**	**30 – 40**	–	–	–
Puff pastry [1]	**170 – 190**	**25 – 35**	–	–	–
Meringues, Macaroons [1]	**120 – 140**	**35 – 45**	–	–	–

The data for the recommended cooking function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

With a pre-heated oven shorten times by up to 10 minutes.

1) 2nd shelf level from the bottom.

Take note of the temperature range, the microwave power level, the shelf levels and the timings. These also take the type of tin, the amount of dough and baking practices into account.

In general, if a range of temperatures is given, it is best to select a temperature in the middle.

Functions

- **Fan plus**

Suitable for meat and poultry dishes with a crispy topping.

- **Microwave+Fan plus**

The roasting time is shorter.

The following microwave power levels should be used throughout the cooking duration.

– For meat and fish: max. 300 W,

– For poultry: 150 W.

This combination programme is **not** suitable for cooking roast beef or fillet steak. The centre would be too well cooked before the exterior is browned.

Containers

For best results, make sure that you select containers suitable for roasting.

Fan plus

The following containers are suitable: Roasting tins, casserole dishes, ovenproof glass, earthenware.

> Make sure that the pot and lid have heat-resistant handles.

Microwave+Fan plus

Only use heat-resistant dishes which are microwave-safe. Do not use a metal lid (see "Suitable containers for microwave ovens").

Pot roasting

Roasting in a covered pot is highly recommended:

– The meat stays succulent,

– and the oven stays cleaner, too.

– It also ensures that sufficient stock remains for making gravy.

Season the meat and place it in the pot. Add some butter or margarine or baste with a little oil or cooking fat. Add about 125 ml water when roasting a large, lean joint of meat (2 – 3 kg) or poultry with a high fat content.

Put meat or poultry into the oven without pre-heating. Exception: Pre-heat the oven at the temperature suggested when roasting beef and beef fillet.

Shelf level

Fan plus

■ Insert the rack with the food on it at the lowest shelf level.

Microwave+Fan plus

■ Place the rack or the glass tray on the lowest shelf level.

Temperature

Please refer to the roasting chart.

The larger the joint of meat (max. 3 kg, except for poultry), the lower the temperature required. For poultry above 3 kg select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but the poultry will be more evenly cooked, and the skin is less likely to burn.

Roasting time

The roasting time will depend on the type of meat, the size and thickness of the cut, The traditional British method is to allow 20 minutes per lb/450 g, according to the type of meat, plus 20 minutes, adjusting the duration as roasting proceeds to obtain the required result.

Browning only occurs towards the end of the roasting time.
Remove the lid about 15 – 20 minutes before the end of the roasting time if a more extensive browing result is required.

Useful tips

Take the meat out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain the juices when the meat is carved.

Roasting on the rack

When roasting on the rack set a temperature of approx. 20 °C lower than in a covered pot.

Add a little fat or oil to very lean meat or place a few strips of streaky bacon on the top.

Do not add too much liquid during cooking as this will hinder the browning process.

Roasting bags

When using a roasting bag, follow the manufacturer's instructions.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Frozen meat

Deep frozen meat should be thoroughly defrosted before roasting.

Roasting chart

	Fan plus		Microwave+Fan plus		
	Temperature in °C [1) 2)]	**Time in min.**	**Power level in W**	**Temperature in °C [2)]**	**Time in min.**
Roast beef (approx. 1 kg)	170 – 190	100 – 120	–	–	–
Beef fillet [3), 4)] (approx. 1 kg)	190 – 210	40 – 60	–	–	–
Haunch of venison (approx. 1 kg)	180 – 200	100 – 120	–	–	–
Saddle of venison (approx. 1 kg)	180 – 200	70 – 100	–	–	–
Roast pork (Leg, shoulder, neck, approx. 1 kg)	170 – 190	110 – 130	150	180	90 – 100
Ham (approx. 1 kg)	170 – 190	70 – 80	150	180	60 – 70
Meat loaf[4)] (approx. 1 kg)	160 – 180	65 – 75	300	180	35 – 45
Veal (approx. 1 kg)	170 – 190	80 – 100	150	180	70 – 80
Shoulder of lamb (approx. 2 kg)	170 – 190	110 – 130	150	180	90 – 110
Rack of lamb[3)] (approx. 2 kg)	170 – 190	60 – 80	–	–	–
Poultry (approx. 1 kg)	170 – 190	55 – 65	150	180	45 – 55
Poultry (approx. 4 kg)	170 – 190	200 – 220	150	160	120 – 150
Whole fish (approx. 1.5 kg)	160 – 180	45 – 55	150	170	35 – 45

Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.

1) Temperature in a covered pot.
   If open roasting on the rack, set the temperature 20°C lower.
2) Do not select a higher temperature than that advised.
   The meat will become brown, but will not be cooked properly.
3) Do not cover.
4) Pre-heat the oven.

Take note of the temperature range, the microwave power level, the shelf levels and the timings. These also take the type of cooking container, the size of the meat and cooking practices into account.

In general, if a range of temperatures is given, it is best to select a temperature in the middle.

Functions

- **Grill**

Suitable for flat items, such as: cutlets, steak, burgers, toast, cheese toast.

- **Fan grill**

Suitable for grilling thick cuts, such as: kebabs, rolled meat, poultry.

- **Microwave+Grill**
- **Microwave+Fan grill**

The grilling time is shorter.

A microwave power level of no more than 300 W is used throughout the grilling duration.

Preparing food for grilling

Rinse meat under cold running water and then pat dry. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Do not use other types of fat as they can get too dark, burn and cause smoke. A little melted butter can be brushed onto chicken if desired.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack

Pre-heat the grill for approx. 5 minutes with the oven door shut. Do not select or switch on the microwave function during this time.

- Rub a little oil into the rack and place the food to be grilled on top.
- Select the grill function you want.

Grill

Temperature

The temperature is fixed, i.e. you cannot alter the temperature as it is set automatically.

Shelf level

- Depending on the size of the food, select the 2nd or 3rd shelf level from the bottom.
- Turn the food halfway through the cooking time.

Fan grill

Temperature

220 °C	For thin cuts of meat (e. g. chops or steak)
180 - 200 °C	For grilling thicker items, (e. g. rolled meat, poultry)

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

Shelf level

- Depending on the size of the food, select the 1st or 2nd shelf level from the bottom.

Grilling duration

approx. 6 - 8 min per side	Thin pieces of meat or fish
approx. 7 - 9 min.	Thicker pieces
approx. 10 min./cm thickness	Rolled meat

Testing to see if cooked

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it will still be red on the inside ("rare").

– If there is some resistance the inside will be pink ("medium").

– If there is great resistance, it is throughly cooked through ("well done").

Pre-heat the grill for approx five minutes. Do not select or switch on the microwave function during this time.

Food to be grilled	Recommended shelf level from the bottom	Grill		Fan grill	
		Setting	Total grilling time in min.[1]	Temperature in °C	Total grilling time in min.[1]
Thin cuts					
Steak	2 or 3[2]	**3**	**18 – 22**	220	10 – 16
Kebabs	2	–	–	220	15 – 20
Chicken kebabs	2	–	–	220	15 – 20
Cutlets/schnitzel	2 or 3[2]	–	–	220	14 – 18
Burgers	2 or 3[2]	**3**	**20 – 25**	220	20 – 25
Sausages	2 or 3[2]	**3**	**15 – 20**	–	–
Fish fillet	2 or 3[2]	**3**	**15 – 20**	–	–
Trout	2 or 3[2]	–	–	220	20 – 25
Toast	2 or 3[2]	**3**	**2 – 4**	–	–
Croque monsieur	2	**3**	**5 – 9**	–	–
Tomatoes	2 or 3[2]	**3**	**10 – 12**	220	6 – 8
Peaches	2	**3**	**4 – 8**	220	7 – 10
Thicker cuts					
Chicken, whole (approx. 1 kg)	1 or 2[3]	**2**	**50 – 60**	**180 – 200** **150 W + 200**[4]	**45 – 55** **35 – 45**
Rolled meat, ∅ 10 cm, (approx. 1.5 kg)	1	2	80 – 100	180 – 200	80 – 100
Pork (approx. 1 kg)	1	–	–	**180 – 200**	**100 – 120**

The data for the recommended function is printed in bold.

1) Turn half way through the grilling time.
2) Select the appropriate shelf level for the thickness of the food.
3) Select 2nd shelf level from the bottom when using "Fan grill".
4) Select "Microwave+Fan grill".

Take note of the temperature range, the microwave power level, the shelf levels and the timings. These also take the size of the meat and cooking practices into account.
In general, if a range of temperatures is given, it is best to select a temperature in the middle.

Defrosting without microwave power

Function

- **Defrost**

The air in the oven is kept at room temperature and circulated by the fan to gently defrost frozen food.

Shelf level

■ Place the food to be defrosted on the glass tray or into a suitable dish.

Small pieces of poultry can be placed on an upturned saucer in the glass tray. This way it will not be lying in defrosted liquid.

■ Depending on the size of the food being defrosted select the 1st or 2nd shelf level from the bottom.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to manually check the food to ensure it is thoroughly defrosted.

Speise	Gewicht	Zeit in Min.
Chicken	800 g	90 – 120
Meat	500 g	60 – 90
	1 000 g	90 – 120
Sausage	500 g	30 – 50
Fish	1 000 g	60 – 90
Strawberries	300 g	30 – 40
Cake	500 g	20 – 30
Bread	500 g	30 – 50

Useful tips

⚠ It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella poisoning.

Fish does not need to be fully defrosted before cooking.
Defrost so that the surface is sufficiently soft to take herbs and seasoning.

⚠ Do not refreeze food once it has thawed.

⚠ Do not use a steam cleaner to clean the appliance. The steam could reach electrical components and cause a short circuit.

Clean the oven interior, inside of the door and door seal as soon as it has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.
In certain circumstances, very heavy soiling can even damage the appliance.

Oven interior

⚠ The oven interior can get hot during use. Danger of burning.

The oven interior is made from **stainless steel** which has been treated with a special finish called **PerfectClean**. This finish has an iridescent appearance. PerfectClean surfaces have **very good anti-stick properties** and are **easy to clean**.

However, it is very important to clean the surfaces each time the microwave combination oven is used. The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up.

If the oven is used frequently without being cleaned it may become very difficult or even impossible to get clean again.

Normal soiling

Do not use too much water on the cloth or sponge and do not let water or any other substance find its way into any openings.

Clean the surfaces with hot water and a little washing-up liquid applied with a well wrung-out sponge.
Cleaning is easier if a little washing-up liquid is applied to the soiling and left to soak in for a few minutes before cleaning.
If necessary, the reverse of a non-scouring washing-up sponge can be used.

After cleaning, rinse all surfaces thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Heavy soiling

Allow the PerfectClean surfaces to cool down to room temperature before cleaning. Apply a proprietary oven cleaning spray, and leave to take effect for up to ten minutes only.

If necessary the scouring pad on the back of a non-scratch washing-up sponge or a soft nylon brush can be used to loosen the soiling. Repeat the process if necessary.

After cleaning, rinse thoroughly with clean water and then dry thoroughly.

The following cause lasting damage to the surface structure and reduce the anti-stick effect. They must not be used on PerfectClean surfaces:

- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- Cleaning agents for ceramic hobs.
- Wire wool or metal scourers.
- Abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.
- Oven spray must not be used in a hot oven or left on for too long.

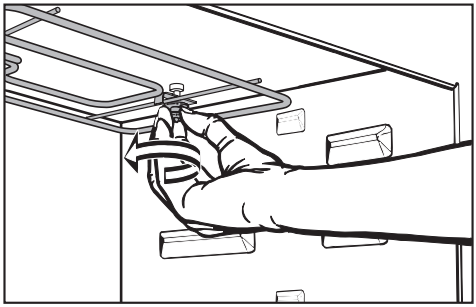
Note:

- Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Excercise caution, make sure the oven is not too hot - danger of burning.
- Spilt fruit juices may cause lasting discolouration to the surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Clean these following the instructions given above and do not use force to remove them.
- To neutralise odours in the oven, put a container of water with some lemon juice in the oven and simmer for a few minutes.

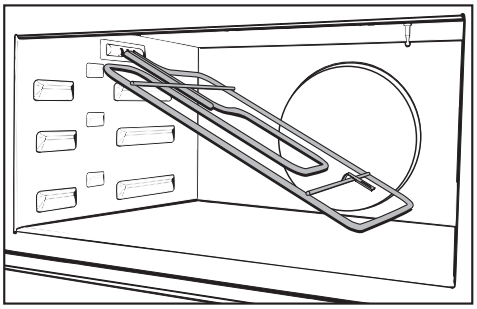
Oven interior roof

If the oven interior roof is badly soiled, the grill element can be lowered to make cleaning easier.

⚠ Make sure the oven heating elements are switched off and cool. Danger of burning.



- To lower the grill element, the nut needs to be unscrewed.



- Lower the grill element gently.

Do not use force to lower it as this can cause it to break.

- After cleaning the grill element, raise it gently back up again. Refit the nut and tighten to secure the grill element back in position.

Door interior and door seal

⚠ The oven interior can get hot during use. Danger of burning.

Clean the interior of the door and the seal using a damp Miele microfibre E-cloth (see "Optional accessories") or with a clean sponge and a solution of hot water and washing-up liquid. Then dry with a soft cloth.

⚠ Check the door and door seal at regular intervals for any sign of damage. If any damage is noticed, the oven should not be used again in microwave mode until the fault has been rectified by a service technician.

Glass surfaces are susceptible to scratches. Scratches can cause glass surfaces to break.

When cleaning glass surfaces do not use:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– hard, abrasive sponges and brushes, e.g. pot scourers,

– sharp metal scrapers.

Appliance front

Remove any soiling on the front of the appliance straight away. Soiling that is left too long is harder to remove, and the surface could become discoloured or altered.

Clean the front using a damp Miele microfibre E-cloth (see "Optional accessories") or with a clean sponge and a solution of hot water and washing-up liquid. Then dry with a soft cloth.

The external surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage.
Contact with unsuitable cleaning agents can alter or discolour external surfaces.

To prevent damage to external surfaces, when cleaning do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- sharp metal scrapers.

Accessories supplied

Rack

The surface has been treated with PerfectClean. The rack should be cleaned according to the cleaning instructions for PerfectClean described in "Cleaning and care - oven interior".

Glass tray

The glass tray can be washed in hot water and washing-up liquid, or in the dishwasher.

Do not use scouring agents. These will scratch.

Boiling rod

The boiling rod can be washed in a dishwasher.

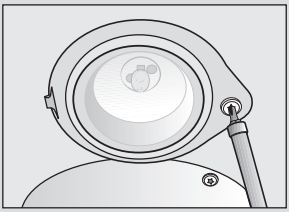
Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.
If you then can't remedy the problem yourself, please call the Miele Customer Contact Centre (see back cover for details).

⚠ On no account open the appliance casing!

Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. Ensure current is not supplied until after maintenance or repair work has been carried out.

Problem	Possible cause and remedy
The display is dark.	Check whether the time of day display is set so that it does not show in the display (see "Settings - time of day display"). Check to see if the mains fuse has tripped. If it has, call the Miele Customer Contact Centre for help. Check that the appliance is plugged into the mains supply and switched on at the socket.
A programme will not start	Check that, if using a programme with microwave, the door is shut properly. Check that a power level and duration have been entered if operating in microwave mode . Check that, if operating with a combination programme, the following have been entered: a power level, a duration for the microwave mode and a temperature for the conventional oven operating mode.
If the door is opened whilst the oven is operating on microwave solo, the oven will stop making a noise.	This is because the cooling fan switches off when the door is opened. It does not indicate a fault.

Problem	Possible cause and remedy
A noise is heard after a programme has finished.	The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit. When the temperature has fallen sufficiently, the fan switches off automatically.
An abnormal sound is to be heard when the oven is operating in microwave mode.	Check if there are sparks caused by using metal dishes (see "Suitable containers for microwave ovens"). Check if the food is covered with aluminium foil. If so, remove it. Check if the rack is inside the oven. Always use the glass tray when using the oven in Microwave solo mode.
The microwave works and the oven heats up, but the interior lighting does not come on.	Check if the halogen lamp is defective. If so, it needs to be replaced as follows. Disconnect the appliance from the electricity supply (switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate). The lamp cover consists of two parts: a glass piece and a mounting. Hold the lamp cover securely when removing it so that it doesn't fall. Place a tea towel over the floor of the oven and the open door to protect them.  ■ Remove the screw to the lamp cover using a T20 torx screw driver, and take off the cover. ■ Pull the halogen lamp out.

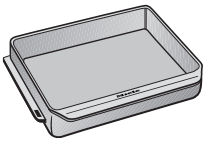
	■ Replace the halogen lamp. Specification: 12 V, 10 W, heat resistant to 300 °C, fitting G4, Osram, type 64418. Do not touch the halogen lamp with bare fingers. Please follow the manufacturer's instructions. ■ Replace the glass piece in the mounting, and refit the lamp cover. Make sure that the lug on the mounting is correctly located in the notch in the roof of the oven, then screw the mounting back into place. ■ Reconnect the appliance to the mains supply.

Fault messages in the display	**Possible cause and remedy**
Fault messages are indicated by "Fault" plus a number.	Call the Miele Customer Contact Centre.

Miele offers a range of useful accessories for your appliance. They are available to order at extra cost via the internet on www.miele-shop.com (depending on country), your Miele Chartered Agent or the Miele Spare Parts Department.

Gourmet oven dish HUB 61-22 and HUB 61-35

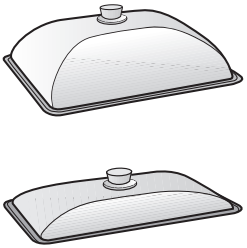
Do not use the gourmet oven dish with functions which use microwave power.



The dish has a non-stick coating. Place it on the glass tray on the lowest shelf in the oven.

The dish is 22 cm deep (HUB 61-22) or 35 cm deep (HUB 61-35).

Gourmet oven dish lid

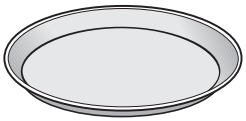


A lid is available separately.

The gourmet oven dish HUB 61-35 can not be placed in the oven with the lid on. This exceeds the height of the oven cavity.

When ordering a lid, please specify the gourmet oven dish it is to be used with (22 or 35 cm deep):

Pizza dish



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes and pizzas.

After sales service

In the event of any faults which you cannot easily remedy, please contact

– your Miele Dealer

or

– Miele (see back cover for contact details).

■ When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

These are given on the data plate which is located on the front of the oven cavity.

N.B. A call-out charge will be applied for unnecessary service visits where the problem could have been rectified as described in these instructions.

Please note that telephone calls may be monitored and recorded to improve our service.

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with current national and local safety regulations (BS 7671 in the UK).

This appliance is supplied with a mains cable for connection to a 230 - 240 V, 50 Hz single phase supply.

The voltage and connected load are given on the data plate situated at the front of the oven interior. Please ensure that these match the household mains supply.

Connection should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been installed.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

Switches with a minimum all-pole contact gap of 3mm are suitable for isolating the appliance. These include circuit breakers, fuses and protective devices.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD). Please contact a qualified electrician for advice.

If the cable is damaged a new cable must be fitted by a Miele approved service technician.

This appliance conforms with European Standard EN 55011 as a Group 2, Class B product. Group 2 appliances use high frequency energy in the form of electro-magnetic waves to create heat in food. Class B is assigned to appliances that are suitable for domestic use.

Important UK

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

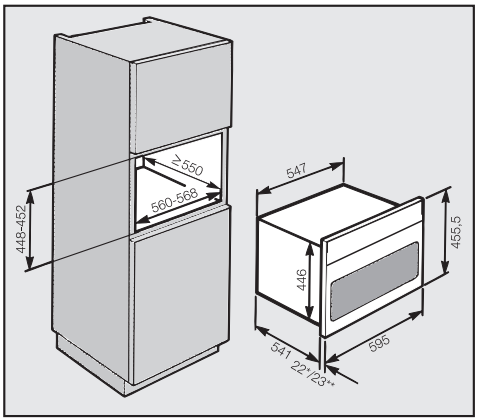
Blue = neutral

Brown or black = live

WARNING
THIS APPLIANCE MUST BE EARTHED

Appliance dimensions and unit cut-out

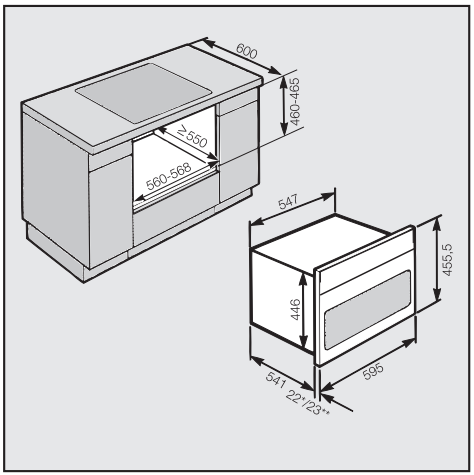
Installation in a tall unit



* Appliances with glass front
** Appliances with metal front

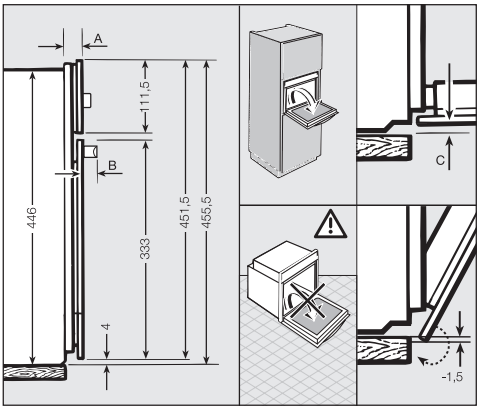
Installation in a base unit

If fitted underneath a hob, the installation instructions for the hob must also be taken into account.



* Appliances with glass front
** Appliances with metal front

Front dimensions



A Appliances with glass front: 22 mm
Appliances with metal front: 23 mm

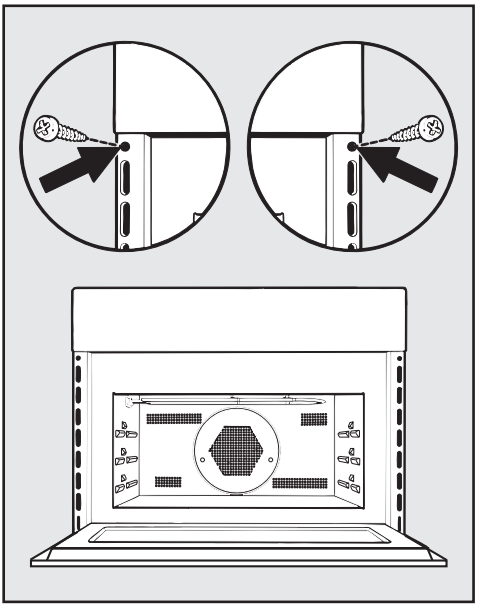
B H 5030: 53.2 mm
H 5040: 47.5 mm

C Appliances with glass front: 1.5 mm
Appliances with metal front:
0.5 mm

Installation

⚠ The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

- Connect the appliance to the electricity supply.



- Place the oven into the oven housing unit as far as the oven trim and align.
- Open the door, and with two screws secure the appliance to the side walls of the furniture unit through the holes in the oven trim.

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